

Butterfly King Prawns Recipe

Ingredients:

- King Prawns – 225 gms, raw, heads removed, tails & shells intact, peeled
- Black Pepper Powder – 1/2 tsp
- Light Soy Sauce – 1/2 tblsp
- Corn Flour – 1/2 tblsp
- Dry Sherry (or Chinese Rice Wine) – 1/2 tblsp
- Egg – 1, lightly beaten
- Breadcrumbs – 2 to 3 tblsp
- Spring Onions – 1 to 2, chopped

Method:

- Split the prawns about 3/4th of the way through with the tails firmly attached.
- Mix soy sauce, pepper powder, sherry and cornflour in a bowl.
- Add the prawns and marinate for 10 minutes.
- Dip the prawns one by one in the egg mixture and then roll them in the breadcrumbs.
- Heat oil in a pan over moderate flame.
- Deep fry the prawns until golden brown.
- Remove and drain.
- Garnish with spring onions and serve with a green salad.

